INFORMATION LETTER

Not for Publication

NATIONAL CANNERS ASSOCIATION

For Members Only

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Program for 1962 Convention and Exhibit Is Completed; All Program Sessions Will Be Open to the Industry

In the center spread of this issue of the INFORMATION LETTER, pages 302-303, is the program for the formal sessions of the N.C.A.'s 55th Annual Convention, to be held at the Americana Hotel, Bal Harbour, Fla., January 21-24, 1962. The program has been completed, and speakers and panelists have been booked for each item on the agenda.

An innovation at the 1962 Convention will be the opening up of the luncheon meetings of the N.C.A. Board of Directors and the Food Editors to all members of the industry. In prior years these meetings have been closed except to members of the Board and the invited guests. The general character of these programs at the forthcoming Convention is industry-wide, and attendance will be open; however, a charge of $7.00 must be made for the luncheons.

The program for the 1962 Convention thus lists nine formal sessions dealing with topics of concern to the canning industry in the areas of research, raw products, and marketing. Together with the C.M.&S.A. Exhibit of canning machinery and supplies, also extending over the four-day period, the 1962 Convention thus presents 10 outstanding opportunities for canners to learn how to improve their competitive positions.

The featured guest speaker will be The Honorable Spessard L. Holland, U. S. Senator from Florida, who will be on the program at the N.C.A. Annual Meeting, Monday morning, January 22. Senator Holland has been in the Senate some 15 years and has considerable seniority on its Committee on Agriculture and Forestry and also on the Committee on Appropriations. He has many times displayed knowledge of the canning industry's contribution to agriculture and, in fact, has taken leadership in behalf of the industry on many occasions in Senate consideration of legislation affecting canners, especially in connection with agricultural and wage-hour proposals.

Convention Breakfast and Luncheon Tickets

Enclosed with this issue of the INFORMATION LETTER is a form on which reservations may be made for breakfast tickets and luncheon tickets for the various program sessions of the 1962 Convention, which are listed on pages 302-303.

You may enclose a check with your order or pay for your tickets at the Convention. In either case, the tickets will be held in your name at the N.C.A.-C.M.&S.A. Information - Registration Center on the Carioca Terrace of the Americana Hotel.

Also at the Annual Meeting, at which N.C.A. President John C. Hemingway will preside, there will be the report of the Nominating Committee by Louis Ratzesberger, Jr., chairman; election of officers for 1962; the report of the Resolutions Committee by Edward E. Burns, chairman, and voting on Convention resolutions; and a report to the membership by Milan D. Smith, Executive Vice President since September 1.

The traditional technical sessions—Research, Raw Products, Marketing, and Fish—will be held again as breakfast meetings starting at 8:30 a.m. on Tuesday and Wednesday, January 23 and 24.

The Food Editors Conference on Monday afternoon, following the Annual Meeting, will present Charles H. Brower, president of Batton, Barton, Durstine & Osborn, whose remarks will deal with the canning industry's service to the consumer.

Mechanical Harvesting of Tomatoes

In a summary on the "Present Status of Mechanical Harvesting of Tomatoes in the United States" Dr. C. H. Mohoney, Director of the N.C.A. Raw Products Research Bureau, declared this week that many problems remain to be solved before mechanical harvesting of this canning crop will become commercially practicable.

Experimental prototype tomato harvesters were tested in a number of states this past season. Dr. Mahoney stated that some engineering problems still remain to be overcome, but that these will be solved more easily than other problems associated with the tomatoes themselves. Dr. Mahoney stated:

"There are numerous problems other than engineering which must be solved before mechanical harvesting of tomatoes will become commercially practicable. The first problem, on which there has been some progress, is the development of varieties which are crack-resistant, resistant to Fusarium and Verticillium wilts, and which mature from 80 to 85 percent of the crop at one time. There is also a need to develop early, midseason, and late types having these characters. It was demonstrated in several areas this year that by a combination of direct seeding and transplanting, and different plant populations, the same variety could be harvested over a period of three to four weeks because of different maturity dates. The encouraging part of the tomato breeding program is that the germ plasm for crack resistance and resistance to various diseases is already available, but will have to be incorporated into a determinate type of plant so that the majority of fruit will ripen approximately at the same time."

Dr. Mahoney gave this report at a meeting of the Ontario Food Processors Association at Toronto Dec. 12.

He reported that paste-type tomatoes were harvested mechanically

quite satisfactorily during the past season in California and the Midwest, and that some progress has been made on breeding round-type tomatoes for mechanical harvesting.

Among the mechanical problems which still hamper the enginering performance of the experimental harvesters are those connected with soil pick-up, soil contamination, and bruising.

Michigan State University instituted a comprehensive program on harvesting and handling of tomatoes in 1960, and their preliminary report at the N.C.A. Convention in Chicago aroused so much interest that, through the financial support of canners, the work was expanded and continued this year. The N.C.A. bacteriological staff cooperated with the Michigan station in its field tests. Results of the Michigan experiment and other developments will be reported and discussed at the Raw Products Session at the 1962 Convention, Tuesday, Jan. 23.

USDA Reports on Prices of Potatoes for Processing

The USDA announced December 14 that it is starting a weekly report on prices of potatoes for processing.

Prices paid to growers for processing potatoes are being gathered, along with market conditions, to give more complete coverage of potato markets, USDA officials said. Processors have been taking an increasingly large share of the potato crop in recent years for manufacture of various food products such as potato flakes, potato granules, potato chips and frozen potato products.

A recent study by USDA's Agricultural Marketing Service, through its Fruit and Vegetable Market News Service, showed that accurate and timely price information was available on potatoes moving into processing plants, although volume information was unavailable.

Reports on processing potato prices will be carried each week as part of the Weekly Fruit and Vegetable FOB Review, which is issued from the market news offices in New York, Chicago, and Los Angeles. Interested persons can receive this report by writing the office nearest them, and asking to be put on the mailing list.

Addresses of the offices are: E. R. Mead, Room 621, 346 Broadway, New York 13, N. Y.; J. A. Hunter, Room 1060 U. S. Customs House, 610 S. Canal St., Chicago 7, Ill.; and L. N. Gardner, 300 Wholesale Terminal Bldg., Los Angeles 21, Calif.

Senator Hart Reopens Hearings on Packaging and Labeling

The third round of public hearings on the packaging and labeling of "marketbasket" items was opened on December 14 by the Senate Antitrust and Monopoly Subcommittee.

Senator Hart (Mich.), who presided at the hearings, remarked at the outset that a reading of the record of the prior hearings on this subject "makes clear to me that present law and regulations are not adequate to correct the packaging and labeling abuses presented to this Subcommittee.

"The problem, as I see it, is that there are not adequate signposts to guide the manufacturer who wants to be fair with the consumer in this highly competitive 70 billion dollar a year industry.

"Many have complained to us that too often the only guide available is the 'whim' of the governmental agency involved. The antidote to 'whim' is definitive standards.

"The problem is to develop such standards without at the same time straitjacketing industry; to combine legislative certainty without sacrificing industry flexibility and initiative."

Senator Hart summarized the recommendations for legislation which had been presented to the Subcommittee by previous witnesses as follows:

"(1) Require weight and/or content unit information to be broken down into ounces, and placed in contrasting colors at a designated place on the face of the package in a size proportional to the size of the container. (2) Require ingredient information to be placed at a designated place on the package. (3) Establish with industry assistance slack-fill standards in the various commodity lines, where practicable. (4) Abolish meaningless qualifying phrases such as super, economy, giant, etc., requiring instead that content be designated only by weight or other meaningful unit information. Allow as an exception, however, the establishment of standards of nomenclature in a particular product line such as small, medium or large with industry assistance and concurrence. (5) Require some form of standardization of weights or sizes, where practicable. (6) In product lines where servings are the essential information, establish, with industry assistance, uniform serving units. (7) Require packaging to the lowest full ounce, thereby doing away with fractionalized weight designations. (8) Where weight is not the primary unit of efficiency, require the most meaningful unit to be placed on the package in addition thereto—for instance uniform, standard washes per detergent package. (9) Require package size to be reasonably related to the volume of the contents where practicable in product lines. (10) Control the proportions of packages so as not to be misleading. (11) Regulate or prohibit certain promotions such as 'cents-off deals' which may be subject to a high degree of abuse. (12) Require price per ounce or unit measurement to be placed on the package."

He emphasized that "this is a compilation and does not necessarily represent either my own thinking or the thinking of other members of the Subcommittee."

Preregistration for Convention Badges

Convention badges are being printed for everyone for whom a room reservation has been made at Bal Harbour by either the N.C.A. or C.M.&S.A. They will be available at the N.C.A.-C.M.&S.A. Information-Registration Center on the Carioca Terrace of the Americana Hotel starting Saturday, January 20.

Persons who have thus been preregistered will not have to fill out registration forms. Everyone should ask for his badge, first, before filling out a registration form.

USDA Potato Diversion

With potatoes in good supply and growers encountering adverse marketing conditions, USDA has issued a summary of its program of assistance to potato growers in marketing their 1961 fall crop.

A diversion program is currently in effect to encourage the use of potatoes, particularly of the lower grades, as livestock feed and in the manufacture of starch and flour.

In producing states or areas where effective diversion programs cannot be operated because there are no starch or flour plants and concentrated livestock feeding operations are not taking place, limited purchase operations may be undertaken, USDA said. Plans call for the potatoes purchased to be donated to schools and eligible institutions within the state of purchase.

Purchases of Canned Foods by USDA for School Lunch

The following table lists the volume of canned fruits, vegetables and juices purchased by the Agricultural Marketing Service of USDA for the school lunch program during 1960 and 1961, as reported by USDA:

Canned Fruits, Vegetables and Juices	Can size	1960	1961
		(thousands of cases)	
Apple slices	6/10	0	412.2
Applesauce	6/10	417.0	807.5
Apricots	6/10	323.1	374.3
Beans, green	6/10	300.0	487.1
Beans, dried in tomato sauce	6/10	0	5.2
Beets	6/10	0	10.6
Blended orange and grapefruit juice	12/3 cyl.	0	0.8
Cherries, RTP	6/10	179.2	298.0
Corn	6/10	160.2	327.5
Grapefruit sections	12/3 cyl.	387.6	443.0
Olives, ripe	6/10	106.6	0
Peaches	6/10	693.7	776.9
Peas	6/10	0	173.8
Pumpkin and squash	6/10	0	84.2
Purple plums	6/10	0	3.8
Sauerkraut	6/10	0	303.6
Spinach	6/10	0	142.2
Sweet potatoes	6/10	0	5.0
Tomatoes	6/10	520.1	586.7
Tomato juice	12/3 cyl.	0	0.8

Totals include purchases with funds appropriated under Section 6 of the National School Lunch Act and those with Section 32 funds made available by Congress. The totals for 1961 also include the special purchase just completed (see story below).

Canned Foods for USDA

USDA announced December 8 the purchase of canned fruits, vegetables and juices for use in an experimental program under the National School Lunch Act. Purchases were made by the Agricultural Marketing Service of USDA as a result of offers submitted in response to an announcement of November 25 inviting offers on specific quantities.

The items and the number of cases purchased are: green beans 4,200 cases, green peas 4,400 cases, sweet potatoes 5,000 cases, spinach 6,670 cases, sauerkraut 4,230 cases, tomatoes 5,620 cases, peaches 5,220 cases, apricots 3,831 cases, purple plums 3,831 cases, applesauce 5,108 cases, dried beans in tomato sauce 5,200, all in 6/10s; and grapefruit sections 6,750 cases, blended orange and grapefruit juice 750 cases, and tomato juice 750 cases, all in 12/No. 3 cylinder cans.

The commodities will be distributed to selected needy schools with minimum food storage and preparation facilities. The experimental program, authorized by Congress, provides special commodity assistance for making lunches available in areas of poor local economic conditions.

Schools to participate in the program are being selected by state educational agencies. Selection is based on the school's inability to provide a regular school lunch program because a high proportion of children are unable to pay for lunches. Assurance of community support in providing minimum food preparation and service facilities also is required.

Farm Bureau Supports N.C.A. Position on Three Proposals

The American Farm Bureau Federation, at its annual convention in Chicago this week, adopted two resolutions which support the N.C.A.'s position on legislative proposals that are expected to come before the second session of the 87th Congress:

"Food Processing Plant Inspection: We feel the present authority of the Food and Drug Administration as it relates to inspection of food processing plants is adequate to insure wholesome and high quality food products. There is no justification for drastically enlarging this authority."

(The Administration is expected to introduce next year an omnibus food, drug, and cosmetic bill containing language which would expand the factory-inspection powers of FDA inspectors.)

"Federal Trade Commission: Proposals have been made to give the Federal Trade Commission authority to issue temporary cease and desist orders. These orders prohibiting allegedly illegal conduct would become effective before there is an authoritative determination as to whether the person charged has violated the law. Such power is not needed to ensure adequate enforcement of the antitrust laws under FTC jurisdiction."

(H.R. 8830 and similar bills now pending before the House Committee on Interstate and Foreign Commerce would authorize the FTC to issue temporary cease and desist orders.)

The two resolutions were included in the report of the convention resolutions committee and were adopted by the delegates without change. Resolutions adopted at the annual convention represent the official policy of the American Farm Bureau Federation with respect to legislative proposals and other matters which may arise during the ensuing year.

15th Anniversary of National School Lunch Program

USDA is observing this year the 15th anniversary of the National School Lunch Program.

In terms of money the National School Lunch Program is a sizable food buying and distribution program, exceeding $1 billion from all sources during the fiscal year 1960-61.

Participating students, paying an average of 25 cents per plate, spent $610 million for the lunches served; state and local contributions totaled $250 million; and USDA donated $132 million worth of food and gave $94 million in cash assistance.

While the federal contributions are large, more than 80 percent of the food used in the National School Lunch Program is purchased from local suppliers. The extent of total school lunch purchases during 1957-58 was summarized in a report by USDA entitled *The Market for Food in Public Schools* (see INFORMATION LETTER of Feb. 6, 1960, page 65).

USDA has issued a 20-page pamphlet describing the history and expansion of the program since enactment of the National School Lunch Act in 1946. Among other things, it contains a map showing the percentage of children in each state participating in the program.

In Georgia, Hawaii, Kentucky, Louisiana, North Carolina, South Carolina, and the Virgin Islands more than 50 percent of the children are enrolled in the program.

Participation ranges from 41 to 50 percent of the children in Alabama, Arkansas, Florida, Iowa, Minnesota, Mississippi, Tennessee, and Texas.

In Arizona, Colorado, Guam, Idaho, Indiana, Kansas, Missouri, Nebraska, New Mexico, Oklahoma, Oregon, Puerto Rico, Vermont, Virginia, Washington, and West Virginia the participation is from 31 to 40 percent of the children.

Participation ranges from 21 to 30 percent of the children in Connecticut, Delaware, Illinois, Maine, Maryland, Massachusetts, Montana, New Hampshire, New York, Ohio, Pennsylvania, South Dakota, Texas, Wisconsin, and Wyoming.

Only in Alaska, California, Michigan, Nevada, New Jersey, and Rhode Island is participation below 21 percent of the school enrollment.

ADVANCE PROGRAM

N.C.A. 55th ANNUAL CONVENTION

SUNDAY, JANUARY 21

N.C.A. Board of Directors Luncheon

12:30 p.m. Industry-wide Luncheon Meeting (luncheon tickets $7.00)

Presiding: JOHN C. HEMINGWAY, President of the N.C.A.

Guests of Honor: Members of the N.C.A. Board of Directors

The Canning Industry: Its Contributions and Continuing Public Responsibilities

Moderator: PAUL S. WILLIS, President, Grocery Manufacturers of America, Inc.

Panel Members:

C. G. ADAMY, Executive Vice President, National Association of Food Chains
ROBERT C. COSGROVE, Green Giant Company, Le Sueur, Minn., Vice President, National Canners Association
HENRY KINDRED, Director, National Association of Retail Grocers
WATSON ROGERS, President, National Food Brokers Association
HAROLD O. SMITH, Executive Vice President, U.S. Wholesale Grocers Association
RUDOLPH L. TREUENFELS, Executive Vice President, National-American Wholesale Grocers Association

MONDAY, JANUARY 22

N.C.A. Annual Meeting

10 a.m.

Presiding: JOHN C. HEMINGWAY, H. C. Hemingway & Company, Clyde, N.Y., President of the N.C.A.

Invocation:

Greetings: President HEMINGWAY

Report of the Nominating Committee: LOUIS RATZESBERGER, JR., Dole Corporation, San Jose, Calif., Chairman of the Nominating Committee

Election of Officers

Report of the Resolutions Committee: EDWARD E. BURNS, Curtice-Burns, Inc., Alton, N.Y., Chairman of the Resolutions Committee

Report of Executive Vice President MILAN D. SMITH

Address: The Honorable SPESSARD L. HOLLAND, U.S. Senator from Florida

Installation of New Officers

Food Editors Conference

12 noon Industry-wide Luncheon Meeting (luncheon tickets $7.00)

Presiding: JOHN C. HEMINGWAY, President of the N.C.A.

Address: CHARLES H. BROWER, President, Batten, Barton, Durstine & Osborn, New York City

How the Canning Industry Serves the Consumer

TUESDAY, JANUARY 23

The Federal, State and Industry Approach to Plant and Product Protection

8:30 a.m. Research Session (breakfast $3.50)

Presiding: MILAN D. SMITH, Executive Vice President of N.C.A.

Address: "N.C.A. Research Program as Related to Federal and State Requirements"
JAMES W. BELL, Washington Research Laboratory, N.C.A.

Address: "N.C.A. Research for Product Protection"
WALTER A. MERCER, Berkeley Research Laboratory, N.C.A.

Address: "Federal Inspection Authority, Past, Present, and Future"
GEORGE P. LARRICK, Commissioner of Food and Drugs, U. S. Department of Health, Education, and Welfare, Washington, D. C.

Canned Foods the Consumer's Servant

8:30 a.m. Marketing Session (breakfast $3.50)

Presiding: JOHN C. HEMINGWAY, President of N.C.A.

Summary of Sunday Panel Discussion:
PAUL S. WILLIS, President, Grocery Manufacturers of America, Inc.

Discussion:
McCall's Magazine Panel of Housewives

Progress and Problems in Mechanical Harvesting and Handling of Vegetables and Fruits

8:30 a.m. Raw Products Session (breakfast $3.50)

Presiding: ALVIN C. MOLL, Stokely-Van Camp, Inc., Indianapolis, Chairman of the N.C.A. Raw Products Committee

Panel Members:

WILBUR A. GOULD, Professor of Horticulture, Ohio State University

SCOTT HEDDEN, Agricultural Engineer, Agricultural Research Service, U. S. Department of Agriculture

E. D. MARKWARDT, Associate Professor of Agricultural Engineering, Cornell University

ROBERT C. PEARL, Processing Crops Specialist, University of California, Davis

S. K. RIES, Associate Professor of Horticulture, Michigan State University

CLEVE B. DENNY, Bacteriologist, N.C.A. Washington Research Laboratory

WINFIELD KLOTZBACH, Manager, Cherry Growers, Inc., Traverse City, Mich.

MAX D. REEDER, Agricultural Manager, H. J. Heinz Company, Pittsburgh

W. D. TYLER, Secretary, New York State Canners and Freezers Association

WEDNESDAY, JANUARY 24

What's New in Merchandising, Trade Regulation, and Advertising

8:30 a.m. Marketing Session (breakfast $3.50)

Presiding: ROBERT C. COSGROVE, Vice President of N.C.A.

Address: "What's New in Merchandising"
HENRY B. KING, President and General Manager, Quaker City General Wholesale Grocery Co., Philadelphia

Address: "What's New in Trade and Advertising Regulations"
H. THOMAS AUSTERN, Chief Counsel of N.C.A.

Polyunsaturates: Their Significance to Industry and the Consumer

8:30 a.m. Fishery Session (breakfast $3.50)

Presiding: W. D. MOORE, JR., Van Camp Sea Food Co., Inc., Long Beach, Calif., Chairman of the N.C.A. Fishery Products Committee

Address:

FREDDY HOMBURGER, M.D., Director, Bio-Research Consultants, Inc., Cambridge, Mass.

Address:

GEORGE P. LARRICK, Commissioner of Food and Drugs, U. S. Department of Health, Education, and Welfare, Washington, D. C.

Fill Control and Filling Equipment

8:30 a.m. Research Session (jointly sponsored with C.M.&S.A.) (breakfast $3.50)

Presiding: IRA I. SOMERS, Director of Research, N.C.A.

Panel Discussion

A panel consisting of a Food and Drug Administration official, representatives of machinery manufacturers and canners, and N.C.A. Laboratory staff members will briefly introduce the regulatory, mechanical, and routine control aspects of fill management. After this the panel members will answer questions in the several phases listed, as far as time permits.

Schedule of Principal Events of the 1962 Convention and Exhibit

FRIDAY, JANUARY 19

10:00 a.m.—N.C.A. Lawyers Group, Central American Room, Americana Hotel
7:00 p.m.—N.C.A. Resolutions Committee, Room 1110, Americana Hotel

SATURDAY, JANUARY 20

8:30 a.m.—N.C.A. Consumer Service Committee, South American Room, Americana Hotel
8:30 a.m.—Forty-Niners Board of Directors, Brigadoon Room, Balmoral Hotel
9:30 a.m.—N.C.A. Budget Committee, North American Room, Americana Hotel
10:00 a.m. to 5 p.m.—N.C.A.-C.M.&S.A. Information-Registration Center is open, Carioca Terrace, Americana Hotel
10:00 a.m.—C.M.&S.A. Board of Directors, Bimini Room, Americana Hotel
12:30 p.m.—N.C.A. Administrative Council, Pan American Room, Americana Hotel
4:00 p.m.—Forty-Niners Annual Meeting, Argyle Room, Balmoral Hotel
5:00 p.m.—Forty-Niners Award Ceremony, Argyle Room, Balmoral Hotel
5:00 p.m.—Hamilton Club, Yucatan Room, Americana Hotel
7:00 p.m.—State Association Executives Dinner, Pan American Room, Americana Hotel

SUNDAY, JANUARY 21

8:00 a.m.—Old Guard Society Steering Committee, Bimini Room, Americana Hotel
8:30 a.m.—N.C.A. Consumer and Trade Relations Committee, Bermuda Room, Americana Hotel
9:00 a.m. to 4:30 p.m.—N.C.A.-C.M.&S.A. Information-Registration Center is open, Carioca Terrace, Americana Hotel
10:00 a.m.—N.C.A. Board of Directors Executive Session, Floridian Room, Americana Hotel
10:00 a.m.—C.M.&S.A. Annual Meeting, Westward Room, Americana Hotel
12:00 noon to 4 p.m.—C.M.&S.A. Exhibit, The Canners Show, Exhibition Halls, Americana Hotel
12:00 noon—N.C.A. Labeling Technical Advisory Subcommittee, Yucatan Room, Americana Hotel
12:30 p.m.—N.C.A. Board of Directors Luncheon Program (open), Bal Masque Room, Americana Hotel
2:30 p.m.—N.C.A. Board of Directors Executive Session, Floridian Room, Americana Hotel
4:30 p.m.—N.C.A. Research Smoker, Pan American Room, Americana Hotel
6:00 p.m.—Old Guard Society Reception and Banquet, Starlight Patio, Americana Hotel
12:00 noon to 4 p.m.—N.C.A. Exhibit, The Canners Show, Exhibition Halls, Americana Hotel

MONDAY, JANUARY 22

8:00 a.m.—N.C.A. Fishery Products Committee, Pan American Room, Americana Hotel
9:00 a.m. to 4:30 p.m.—N.C.A.-C.M.&S.A. Information-Registration Center is open, Carioca Terrace, Americana Hotel
9:00 a.m.—N.C.A. Nominating Committee, Barbados Room, Americana Hotel
10:00 a.m. to 4 p.m.—C.M.&S.A. Exhibit, The Canners Show, Exhibition Halls, Americana Hotel
10:00 a.m.—N.C.A. Annual Meeting and Convention General Session, Bal Masque Room, Americana Hotel
12:00 noon—N.C.A. Food Editors Conference, Medallion Room, Americana Hotel
2:30 p.m.—C.M.&S.A. Ladies Program, Bal Masque Room, Americana Hotel
2:30 p.m.—N.C.A. Scientific Research Committee, South American Room, Americana Hotel
3:00 p.m.—N.C.A. Labeling Committee, Pan American Room, Americana Hotel
3:30 p.m.—N.C.A. Canners Directory Committee, North American Room, Americana Hotel
7:00 p.m.—Young Guard Society Banquet, Carillon Hotel

TUESDAY, JANUARY 23

8:00 a.m. to 4:30 p.m.—N.C.A.-C.M.&S.A. Information-Registration Center is open, Carioca Terrace, Americana Hotel
8:30 a.m.—N.C.A. Research Program (breakfast session), The Federal, State and Industry Approach to Plant and Product Protection, Bal Masque Room, Americana Hotel
8:30 a.m.—N.C.A. Raw Products Program (breakfast session), Progress and Problems in Mechanical Harvesting and Handling of Vegetables and Fruits, Medallion Room, Americana Hotel
8:30 a.m.—N.C.A. Marketing Program (breakfast session), Canned Foods, the Consumer's Servant, Caribbean Suite, Americana Hotel
10:00 a.m. to 4 p.m.—C.M.&S.A. Exhibit, The Canners Show, Exhibition Halls, Americana Hotel
12:30 p.m.—N.C.A. Claims Committee, Yucatan Room, Americana Hotel
12:30 p.m.—N.C.A. Procurement Committee, South American Room, Americana Hotel
12:30 p.m.—N.C.A. Statistics Committee, North American Room, Americana Hotel
2:00 p.m.—N.C.A. Laboratory, Research, Raw Products Special Committees, Floridian Room, Americana Hotel
2:00 p.m.—U. S. Fish and Wildlife Conference on Fish Canners' Problems, Pan American Room, Americana Hotel
8:00 p.m.—C.M.&S.A. Dinner Dance, Napoleon Room, Deauville Hotel

WEDNESDAY, JANUARY 24

8:00 a.m. to 4:30 p.m.—N.C.A.-C.M.&S.A. Information-Registration Center is open, Carioca Terrace, Americana Hotel
8:30 a.m.—N.C.A. Research Program (breakfast session), Laboratory Clinic on Fill Control and Filling Equipment, Bal Masque Room, Americana Hotel
8:30 a.m.—N.C.A. Marketing Program (breakfast session), What's New in Merchandising, Trade Regulation, and Advertising, Caribbean Suite, Americana Hotel
8:30 a.m.—N.C.A. Fishery Program (breakfast session), Polyunsaturates: Their Significance to Industry and the Consumer
10:00 a.m. to 4 p.m.—C.M.&S.A. Exhibit, The Canners Show, Exhibition Halls, Americana Hotel
12:30 p.m.—N.C.A. Raw Products and Raw Products Research Committees, South American Room, Americana Hotel
12:30 p.m.—N.C.A. Scientific Research Committee, North American Room, Americana Hotel

FDA Publishes Proposal on Canned Peaches

The FDA published in the *Federal Register* of December 14 a petition proposing an amendment to the standard of identity for canned peaches to raise the maximum limit for corn sirup and/or glucose sirup from one-fourth to one-third, on a solids basis, of the total saccharine ingredients used in the preparation of the optional packing media.

Pursuant to the provisions of the Food and Drug Act, all interested persons are invited to submit their views in writing regarding the proposal. Such views and comments should be submitted in quintuplicate, addressed to the Hearing Clerk, Department of Health, Education, and Welfare, Room 5440, 330 Independence Ave., S.W., Washington 25, D. C., prior to the sixtieth day following the date of publication of the notice in the *Federal Register*.

Citrus Fruit Production

Harvest of oranges and grapefruit is moving ahead of last year, according to the Crop Reporting Board of USDA. On the basis of December 1 conditions, orange output is up in all producing states except California.

The 1961-62 orange crop is forecast at 127 milion boxes, 9 percent larger than last year and 2 percent above average. Valencias account for more of the increase than do the other varities. The crop of Valencias is forecast at 62.7 million boxes, 16 percent greater than last year and 5 percent above average.

The grapefruit crop is forecast at 46.5 million boxes, 7 percent larger than last year and 8 percent above average. Most of the increase is in Florida, although Arizona also shows a small increase. In California the crop is about the same as last year, and in Texas the crop is expected to be smaller.

The Florida tangerine crop is estimated at 3.8 million boxes, about three-fourths as large as the 1960-61 crop. Production of tangelos in Florida is expected to be 800,000 boxes, up 300,000 from last year and the largest crop during the eight years of record.

In spite of continued dry weather and above-normal temperatures during November, Florida citrus has grown quite well, USDA said.

	10-year avg. 1950-59	1960	1961 Indicated
	(*thousands of boxes*)		
Oranges, U. S. total	124,114	116,635	126,975
Valencia, total	59,992	53,920	62,700
Florida	36,210	35,700	45,000
California	22,624	16,000	15,000
Texas	518	1,500	1,800
Arizona	641	720	900
Grapefruit, U. S. total	43,137	43,300	46,500
Florida, all	35,100	31,600	35,000
Texas	2,970	6,800	6,500
Arizona	2,585	2,260	2,400
California	2,482	2,640	2,600
Tangerines (Florida)	4,320	4,000	3,800
Lemons	15,064	14,140	17,400

The crop year begins with the bloom of the year shown and ends with completion of harvest the following year.

Shipments of Metal Cans and Glass Containers

(Bureau of the Census, U. S. Department of Commerce)

METAL CANS

	Jan.-Sept. 1960	1961
	(*Short tons of steel*)	
Fruit and fruit juices (including cans for fruit base still drinks sold as soft drinks)	573,592	557,796
Vegetable and vegetable juice	661,806	735,839
Meat, including poultry	106,340	113,139
Fish and sea food	97,915	98,535
Baby food, including formulas	33,536	25,861
All "other" foods, including soups	316,783	310,995

GLASS CONTAINERS

	Jan.-Oct. 1960	1961
	(*thousands of gross*)	
Wide-mouth food (including fruit jars, jelly glasses, and packers' tumblers)	37,686	39,447
Narrow-neck food	15,587	15,703

Tri-State Packers' Assn.

C. K. Lane of the California Packing Corporation, Swedesboro, N. J., was elected president of the Tri-State Packers' Association at the 58th annual convention.

James M. Shriver, Jr., of The B. F. Shriver Co., Westminster, Md., was elected first vice president, and Edwin D. Long, of Long Brothers, Inc., Westover, second vice president.

John W. Rue, Easton, Md., was continued in office as executive secretary.

FDA Publishes Proposal on Canned Potatoes

The FDA published in the *Federal Register* of December 14 a petition proposing an amendment to the standard of identity for canned potatoes to permit using higher levels of calcium salts and to add "French fry cut" to the list of optional forms of potatoes.

The petition was filed by Idaho Canning Company, Payette, Idaho. The FDA states that the amendments would be effected as follows:

"By amending § 51.990 *Canned vegetables other than those specifically regulated* * * * in the following respects:

"1. By changing the item 'Potatoes' in the table in paragraph (b) to read as follows:

I	II	III
Name or synonym of canned vegetable	Source	Optional forms of vegetable ingredient
* *	*	* * *
Potatoes	Tuber of the potato plant.	Whole; slices or sliced; dice or diced; pieces; shoestring or French style or julienne; French fry cut.

"2. By changing paragraph (c) (3) (i) to read:

"(i) In the case of potatoes, purified calcium chloride, calcium sulfate, calcium citrate, monocalcium phosphate, or any mixture of two or more such calcium salts, in a quantity reasonably necessary to firm the potatoes, but in no case in a quantity such that the calcium contained in any such salt or mixture is more than 0.2 percent of the weight of the finished food."

Interested persons may submit their views in writing regarding the proposal. Such views and comments should be submitted in quintuplicate to the Hearing Clerk, Department of Health, Education, and Welfare, Room 5440, 330 Independence Ave., S.W., Washington 25, D.C., prior to the thirtieth day following the date of publication of the notice in the *Federal Register*.

Information Letter Schedule

Because of the Christmas holiday, the next issue of the INFORMATION LETTER will be published December 27.

In that issue will be reported details of the year-end crop reports, covering vegetables for processing and all fruits, which are scheduled for issuance by USDA on December 18.

The first scheduled issue of the INFORMATION LETTER in 1962 will be published January 6.

NJVGA Awards Prizes to Canning Crops Contestants

Forty-one boys, aged 14 to 21, from the states of Indiana, Iowa, Louisiana, Michigan, Minnesota, New York, North Carolina, Ohio, Oregon, Pennsylvania, Washington and Wisconsin attended the 27th annual convention of the National Junior Vegetable Growers Association in Detroit December 3-7 as guests of members of the nation's canning industry.

The boys were participants in the seventh annual production and marketing contest in canning crops sponsored by the N.C.A. and received their awards at a banquet in the Sheraton-Cadillac Hotel. Dr. Charles H. Mahoney, Director of Raw Products for N. C. A., made the presentations. Among them were 24 national, regional and state winners ranging from first to fifth place.

National champion is 15-year-old Donald E. Martin, Chambersburg, Pa., who grew two acres of tomatoes under a contract with the H. J. Heinz Company. His yield was 23.57 tons per acre and his profit on the project was $592.09. In winning the top prize, Don was judged on horticultural practices, community activities and the records he submitted to the judges. He won out over 348 other young people from 20 states who completed projects in the production and marketing of canning crops with the cooperation of their vocational agriculture teachers, 4-H and FFA leaders and canners' fieldmen. Sponsorship of this youth program is another example of the partnership between canners and growers in marketing otherwise perishable fruits and vegetables.

As Dr. Mahoney pointed out to the young winners in Detroit, this partnership makes it possible for the canning industry to produce 24 billion containers of food every year, just under 10 percent of the nation's total food supply. The close working relationship between growers and farmers has resulted in consumer purchases of canned fruits and vegetables which are 33 percent higher than they were a decade ago.

Canned vegetables were well represented among the Canning Crops Contest winners. Eight winners grew tomatoes, one grew both green beans and corn, and the others were growers of beets, cabbage for sauerkraut, cucumbers for pickles, peas, pumpkin, sweet potatoes, and white corn.

As national winner, Don Martin received his convention trip, a gold wrist watch, 10-k gold NJVGA pin, NJVGA jacket and purple rosette ribbon. He will also receive an all-expense paid trip to Washington, D. C., next May as guest of the N.C.A.

Regional award winners receiving a gold wrist watch, gold-filled NJVGA pin, NJVGA jacket and blue rosette ribbon were:

Northeast: James E. Capron, 17, Victor, N. Y., who grew 13 acres of green beans for Comstock Canning Co. and 11 acres of sweet corn for W. N. Clark Company.

South: Allen Bruce Rozas, 17, Chataignier, La., who grew one acre of sweet potatoes for Hardy Brothers Packing Shed.

West: John V. Gingerich, 16, Hubbard, Ore., who grew 1.3 acres of cucumbers for Libby, McNeill & Libby.

Central: Leonard C. Meyer, 17, Leipsic, Ohio, who grew 4 acres of tomatoes for Libby, McNeill & Libby.

Officers of NJVGA recognized the contribution of the N.C.A. in promoting and publicizing the Canning Crops Contest when Mrs. Jean Schoonover, of Dudley-Anderson-Yutzy, the Association's public relations counsel, was awarded an NJVGA Emblem with Diamond Pin.

Mrs. Schoonover handled the press releases and photos made of the winners. These went to local newspapers with state-wide coverage in Pennsylvania, Ohio, Wisconsin and Oregon; national and state farm publications, and the canning and food trade journals. Interviews were broadcast over CVE and CKLW in Windsor, Canada, covering the Detroit area; WXYZ-TV in Detroit. Interviews with Pennsylvania, Ohio and Oregon winners were taped for local broadcasts and other features were taped for the "American Farmer," Mutual Broadcasting System's network show, and for the USDA's Agri-tape Service. Special feature material was sent to the Detroit *Free-Press* for its state-wide editions and the national wire services.

Earlier an editorial lauding the canning industry for its farm youth activities had been syndicated by the U.S. Press Association.

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